

HOME, ITS PROBLEMS AND INTERESTS

WHITE GOWNS

Are Already Being Bought by Spring Shoppers—Sashes to Be Worn.

It is never too early to shop, for it is only by commencing weeks ahead of time that a satisfactory outfit is ever acquired by the date necessary. This year it will be easier than usual to order beforehand the spring trousseau, for the exceptionally mild weather has relegated to the shelves and back parts of the store all winter garments.

Not only spring gowns but fascinatingly pretty summer frocks are already on view everywhere. These last, however, have been specially designed for the Southern resorts and are still on hand for those who will take their winter vacation just before Easter. Southern trips seem to have been rather postponed this year, but there are few who will give up altogether the necessary rest ensuing from change of scene and climate, and for these last are still exhibited dainty muslin dresses, picturesque leghorn and lingerie hats.

A White Gown Economical.

A white gown is, of course, the most economical robe to purchase, no matter how high the price, and particularly for the costume that is to do service during the summer all white is unquestionably best. Organdie is being worn again this year and some of the prettiest models now seen in the South are of this material, trimmed simply with Valenciennes lace.

Among the white gowns there are many beautiful lingerie-hand embroidered linen-dresses. These are worn in the South for morning and afternoon and many of them are seen in the evening, as a decolette gown is not often worn at a hotel. Instead of all white, pink, blue, green or mauve sashes and belts are worn, giving an attractive note of color, the same shade being carried out in the net or parasol. Round belts are still fashionable, but such ends have grown extremely popular of late.

Lace Robe Dresses Worn Much.

Lace robe dresses are to be worn extensively this coming spring and summer, and remarkable bargains are to be obtained among the robes now exhibited.

With the white lace gowns are being worn fascinating little bolero jackets of bright colored taffeta. These jackets are worn with the lace gowns very much as lace coats are used to trim the taffeta dresses, and the effect is equally good in both instances. The bolero should not be attached to the waist, for it can be worn with any white gown. The jacket has elbow sleeves and is itself very short, falling just to the top of a wide giraffe. It is trimmed only with ruffling or bouillottes (shirred bands) of the silk, in cerise, green, mauve, or pink. These are made probably on princess. It retains in itself the heat acquired from the body, and this heat is largely given to the moisture absorbed. Flannel also absorbs more moisture than an equal thickness of cotton or linen, and it retains moisture better than either. Now, the passing away of moisture into the air always means the cooling of the surface from which it passes, says Home Notes.

Taking an ordinary thin garment of linen or cotton, the loss of moisture may be so rapid as to cause a very great cooling, amounting, so far as the skin itself is concerned, to a chill. The reasons for flannel underwear preventing chilling are these: The material is a bad conductor of heat. Hence it retains in itself the heat acquired from the body, and this heat is largely given to the moisture absorbed. Flannel also absorbs more moisture than an equal thickness of cotton or linen, and it retains moisture better than either. Now, the passing away of moisture into the air always means the cooling of the surface from which it passes, says Home Notes.



A HAT FOR ALL SEASONS.

A pretty hat for all seasons is formed of small fields of red mousseline. The brim is turned at back and on left side are two aigrettes, held in place near front with two small fancy buckles. Rosettes of red tulle fill in the back.

Underwear.

Consider their raiment. There's no more monotony. Even the picture hat is not necessary. Big Alsatian bows are planned in one case. One sextet wore wreaths of bridesmaid roses. Tulle veils are said to be on the point of revival. Period dresses are treated to millinery to match. There are, indeed, many more of these. Sons' brides are attended by fourteen bridesmaids and some have none at all. At a recent wedding the bride was followed by eight diminutive bridesmaids dressed in white pelisses edged with sable. Their white Irish crocheted hats were trimmed with the fur, and each carried a basket of Parma violets.

Bridesmaid Variety.

Consider their raiment. There's no more monotony. Even the picture hat is not necessary. Big Alsatian bows are planned in one case. One sextet wore wreaths of bridesmaid roses. Tulle veils are said to be on the point of revival. Period dresses are treated to millinery to match. There are, indeed, many more of these. Sons' brides are attended by fourteen bridesmaids and some have none at all. At a recent wedding the bride was followed by eight diminutive bridesmaids dressed in white pelisses edged with sable. Their white Irish crocheted hats were trimmed with the fur, and each carried a basket of Parma violets.

A Dinner-Party Dress.

A smart evening toilette that combines beauty with utility, and is the height of fashion also, is, says the Daily Graphic, an adaptation of the French monastic style, and comprises a beautiful petticoat, over which is worn a handsome coat. Various are the possibilities of such a toilette, which may combine mousseline and lace in the petticoat and velvet, satin, brocade, or more antique striped with biasness in the coat. Needless to say, the coat may be worn with several different styles, or to one skirt there may be provided two coats—an economy that is not without effect.

Raspberry.

Note it. It is smart. It varies greatly. It may be purple-black. It may be a delicately pale rose. It may be the black raspberry shades vary. One that resembles the pale juice of stewed black raspberries. The full, yet subdued, tones of the red raspberry are most favored. Raspberry combinations are in order. One smart woman is wearing a lovely shaded hat in various tones, with a chiffon velvet dress of the dark black raspberry hue.

LITTLE MEN VAIN.

Little men are generally vain and fastidious in the matter of their dress, and many care more for comfort than style. This interesting conclusion has been reached by the Tailor and Cutter after a careful inquiry, with a view to describing the idiosyncrasies of various types of customers. "Our experience in connection with big and little men," says the journal, "leads us to the conclusion that little men are generally vain and decidedly fastidious in the matter of dress. They are fully conscious of their own deficiency in the matter of height and bulk, but will not tolerate its being mentioned by others. They want the tailor to make the most he possibly can of their thin build, and give them the smartest style and the best of fits."

"With big men—and by these we do not mean corpulent but tall and well-developed men—our experience is that they are often clumsy and indifferent in matters of dress, and as they prefer comfort to style, the cutter seldom has the chance of doing that justice to them which he desires, and, consequently, very few big men appear to the best advantage."

The customers who give the least trouble are those who are best described as average built men; they recognize that they are not Apollos, and so see the need for a proper attention to their dress. "The working classes have their own ideas on the matter of dress, but are not so exacting as those who have not to toil for their living."

"In certain districts their taste for bell-bottom trousers is very pronounced, and woe betide the tailor who does not impart a proper bell-like form to the bottoms. "An aristocrat is the most exacting of all customers. He will order one thing and require it transferred to another when he has tried it on, only to go back to the original order before it is finished. "He will keep his garments waiting for months to be tried on, and he is not always so considerate of his tailor's need for cash as he might be, for, of course, there are some splendid exceptions, but, taking them as a class, they are exacting, and in many cases fastidious."

The business man generally knows what he wants, and tries to get it with as little waste of time as possible, and will often overlook deficiencies rather than send the garments back to be altered."



WHAT JOY THEY BRING TO EVERY HOME

as with joyous hearts and smiling faces they romp and play—when in health—and how conducive to health the games in which they indulge, the outdoor life they enjoy, the cleanly, regular habits they should be taught to form and the wholesome diet of which they should partake. How tenderly their health should be preserved, not by constant medication, but by careful avoidance of every medicine of an injurious or objectionable nature, and if at any time a remedial agent is required, to assist nature, only those of known excellence should be used; remedies which are pure and wholesome and truly beneficial in effect, like the pleasant laxative remedy, Syrup of Figs, manufactured by the California Fig Syrup Co. Syrup of Figs has come into general favor in many millions of well informed families, whose estimate of its quality and excellence is based upon personal knowledge and use.

Syrup of Figs has also met with the approval of physicians generally, because they know it is wholesome, simple and gentle in its action. We inform all reputable physicians as to the medicinal principles of Syrup of Figs, obtained, by an original method, from certain plants known to them to act most beneficially and presented in an agreeable syrup in which the wholesome Californian blue figs are used to promote the pleasant taste; therefore it is not a secret remedy and hence we are free to refer to all well informed physicians, who do not approve of patent medicines and never favor indiscriminate self-medication.

Please to remember and teach your children also that the genuine Syrup of Figs always has the full name of the Company—California Fig Syrup Co.—plainly printed on the front of every package and that it is for sale in bottles of one size only. If any dealer offers any other than the regular Fifty cent size, or having printed thereon the name of any other company, do not accept it. If you fail to get the genuine you will not get its beneficial effects. Every family should always have a bottle on hand, as it is equally beneficial for the parents and the children, whenever a laxative remedy is required.

Test it as You Will

You will always find that the sealed lead packets branded

"SALADA"

Contain the finest teas grown in Ceylon and India.

BLACK, MIXED, GREEN OR OOLONG. Trial Packet 10c. At All Grocers'. HIGHEST AWARD, ST. LOUIS, 1904.

PRIZE WINNER



John Southwick Hollingsworth, age 5 months and 18 days, son of J. M. Hollingsworth, 417 4th St. N. E. Winner of the \$10 GOLD PRIZE of The Boyce NURSERY Studio Voting Contest, just closed.

There is something striking in the work of THE BOYCE NURSERY STUDIO. That is why it has become so popular among Washington mothers, as a place to go for baby pictures.

A record of the coming man is written on each face you see, And so the pictures will become a part of future history.

Many have discovered that we are doing something which is at once pleasing and individual, and so,

The Photos that we're making here, Can never imitated be; There is a soul within the work; It is our personality. Photo Engagements—

BOYCE

1325 F St. N. W.

The Age Feminine.

At "free" it is something to brag of. Up to fourteen it is a polite conversational topic. At eighteen a young lady is a young lady, and that's enough. At twenty she is exactly the same. At twenty-five, if she be girlish, she clings to school girl fashions. At thirty she often reminds us that this or that took place before she remembers. At forty the subject of age is kept in the background like a family skeleton. At sixty, if she be a young-looking great-grandmother, the bragging begins again. At seventy, lacking great-grandchildren and possessing good looks, she is shy on this question. At eighty and ninety, or over, you fall to make a bit with her unless you assure her she hasn't gained a day in forty years. You must also look up to her as an oracle ranking with the oldest inhabitant.

In Mourning.

Black chevrot serves. Henrietta is correct. Nun's veiling is advised. Soft silks mark the second period. Mat mousseline is simply superb. The last cries from Paris are adapted. Trimmings are dainty, even elaborate. All-crepe dresses are considered too insipid. A touch of jet indicates that "there is hope." Crepe appliques in crescent forms are very good style. Raspberry combinations are in order. One smart woman is wearing a lovely shaded hat in various tones, with a chiffon velvet dress of the dark black raspberry hue.

Credit for All Washington

Furnish a Home

Make up your mind that you will live comfortably in future. We are ready at any time to furnish a home for you as luxuriously as you wish, and you can pay the bills in small weekly or monthly amounts without interest or any extra charge. Our prices are all plainly marked, and you can see for yourself that they are as low as you can obtain anywhere else for cash.

PETER GROGAN,

817-819-821-823 7th St. N. W.

Steinway

and other Leading Pianos

E. Droop and Sons Co.

Steinway and Other Pianos. 925 Pa. Ave. N. W.

Great Bargains in Sewing Machines

Singer, \$4.50
Household, \$7.50
White, \$8.50
Standard, \$11.50

All these machines are warranted. Machines rented 50c week. Machines repaired, \$1.00.

Oppenheimer's, 514 9th St.

Piano Bargains

We're disposing of all the used Pianos that have been put in perfect condition in our factories at a mere fraction of their worth.

FLOWERS FOR ALL OCCASIONS

Shaffer Florist
14th and EYE STS.
N.W. 25c

HANDOLINE

Keeps the skin soft and smooth, cures chafes and prevents chapping. At all drug stores. 25c

SIMPLE LITTLE WASH BLOUSE.

A fine handkerchief linen is laid in small tucks, hand run in clusters. Continued across the front to simulate a pointed yoke, all of the tucks are released to form the fullness over the bust. At the back the tucks are run in single groups, each parallel with the fastening, which is concealed under a fly. Collar, cuffs and little chemisette front are in a sprigged Valenciennes, the linen cut away under the chemisette and the collar and cuffs formed of rows of the lace sewn together, and held in shape with little rods of featherbone. The sleeve is the usual shirt pattern.

A SUNDAY DINNER

By CORNELIA C. BEDFORD.

Though our reasons therefor may be varied, there are few of us who, as housewives, fail to desire and to plan for Sunday dinners which are a shade more elaborate than those served on the six preceding days. At the same time, we must have consideration for those who cook the meal and the time spent in elaborating one dish is counterbalanced by the setting forth of others which have but few moments to prepare. The dinner, for which we give directions today, is good yet not so intricate as to call for any extra amount of Sunday work.

Subsist on Soup with Stock
Braised Ducks Brown Sauce
Crispy Croquettes Guava Jelly
Creamed Turnips Rice
Orange and Cress Salad
Toasted Walnuts
Fluffy Corn Starch Custard Sauce
Coffee.

In writing down the marketing list there will be needed for six persons a pair of ducks, a loaf of bread, five or six large onions, one quart of beef stock, three medium-sized white turnips, a cupful of rice, two sour oranges, one bunch of watercresses, six eggs, six large tart apples, one lemon, two quarts and a pint of milk, and such accessories as shortening, corn starch, seasoning, etc.

When ducks are delivered on Saturday clean them before putting aside. Proceed exactly as for turkey or chicken but, if rather old, it will be best before cutting into the birds, to lightly scrub the skin with Ivory soap and warm water then rinse thoroughly and dry. If a towel, unless the gall bladder or entrails have been broken before fully drawn there is no need to wash in a pan of water; simply wipe out the interior of each bird with a cloth wrung out of cold water. Cover and set aside in a cold place until next morning.

As one aim in our planning is to lighten the Sunday work we will prepare as much of the dinner as possible on Saturday. So after visiting the markets let us make the stuffing. Peel two onions, cover with boiling water, boil for five minutes and again drain then chop fine. Add the liver, chopped separately and sauté quickly in one tablespoonful of hot butter. Take from the fire when beginning to color, add a scant quart of fine soft bread crumbs, one cupful of finely chopped suet, one tablespoonful of salt, one-third of a teaspoonful of pepper and the amount of sage which best suits the family taste, set aside.

Pare, quarter, and core the apples and steam them until tender. Mash with a silver spoon, add three tablespoonfuls of sugar and when blended stir in gradually one cupful of cold milk, and a quarter of a teaspoonful of salt, pour into the scalded milk and stir until smoothly thickened. Cover closely and cook for half an hour, then beat the whites of three eggs to a stiff froth, add to the corn starch and turn through lightly but thoroughly. Continue to mix and turn for five minutes, then take from the fire and add sugar and salt to taste. Pick over and wash the cress very thoroughly; drain and roll it in a wet cloth, then wrap in heavy paper and the preparation for the day is over.

On Sunday morning stuff the ducks and truss into shape. Use any kind of kettle, patent roaster, or earthen casserole in which they will fit tightly. Sprinkle over the bottom a half cupful of sliced carrot, one sliced onion and two tablespoonfuls of chopped salt pork. On this arrange the ducks. Then pour over them a cupful of boiling water, cover tightly and place in the oven. About half an hour before serving lift them out, transfer to a shallow pan and return to the oven (the heat of which has been quickened as much as possible) to brown. Stand the braising pan on top of the range, add a cupful or more of boiling water, and stir well with the back of the spoon so as to loosen the brownings. Thicken with browned flour, season, and boil gently for five minutes. Draw to one side, that the extra fat may rise. Skim this off and strain the gravy into a tureen. Break an egg into a saucer, add a tablespoonful of warm water, and beat with a fork just enough to mix. Form the stiffened apple in tiny crotons, dip each in the egg, then roll in a second saucer containing plenty of fine, dry bread crumbs. The croquettes are to be fried in a kettle of smoking-hot fat; this will take but a few moments, and, after draining on soft paper they are ready to garnish round the ducks. With this course the guava jelly is passed; if a firm imported jelly or paste used, it may be cut in small cubes before serving.

Peel and slice three onions; put in a kettle with a teaspoonful of butter and cook slowly at the side of the fire for ten minutes; add a quart of beef stock, cover and simmer for forty-five minutes, adding salt and white pepper to taste. Pare and dice the turnips. Boil in lightly salted water until tender, changing the water once or twice to make the flavor delicate. Make a cream sauce with one tablespoonful and a half each of butter and flour and three quarts of milk, add the drained turnips and simmer very gently for ten minutes longer. To have an abundance of water and keep it at a galloping boil. Have at least a gallon of water in a large kettle. Wash the rice through several waters until the last runs off clear. Drain and drop it into the boiling water; add a teaspoonful of salt and keep at a furious boil; in from twelve to twenty minutes (according to the age and variety used) it will seem tender to the center when rubbed in the fingers. Drain and let stand in the water for ten minutes or until needed. Keeping it covered with a cloth. To serve prettily, mold it up, turn out on a hot platter, and a cup of each snowy mold drop a pinch of chopped parsley.

Having washed two rather sour oranges, peel them. With a scissors cut fine sufficient peel to make three tablespoonfuls. Use sharp knife to quarter the oranges lengthwise, then cut crosswise in thin slices. Mix these with portion of the cress and heap in a dish spread with the remainder of the cress, pour over this a French dressing, turn slightly with a fork, and sprinkle the cut serve saltines either plain or toasted. lightly in the dessert has been discussed, serve the coffee, which, for this service, should be percolated and very strong.

Gain in Health and Weight

Croft's Swiss Milk Cocoa is different from any other on the market. It is prepared in a new way. All indigestible fats are removed. Pure, rich milk is added. Welcome to the weakest digestion. Nourishing and strengthening. The only cocoa in glass jars.

Croft's Swiss Milk Chocolate—enriched by milk with all its cream. CROFT & ALLEN CO., Makers, Philadelphia.



Croft's Swiss Milk Cocoa

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of J. C. H. H. H. H.